

# bifinett

KH1138

Ⓢ *Automatic Grill & Bake Oven*  
Operating and safety instructions



UK

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## Preface

This operating manual is intended to help the user understand the

- appropriate,
- safe and
- economic

operation of the automatic grill & bake oven **Bifinett KH 1138**.

We assume that the user is familiar with the common procedures of handling household appliances.

Before you start using your grill & bake oven, carefully read the instructions about the

- installation,
- operation,
- cleaning and
- disposal

to ensure trouble-free operation. Always keep this manual of operating instructions in a convenient place near the grill & bake oven for ready reference.

## Layout features

Different aspects of the operating instructions are systematically organised to help you identify the features easily. Thus, you can easily differentiate it, if it deals with plain text,

- a tip to make note of or
- ⇒ an operating instruction.

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## Safety precautions



### Basic safety precautions

- When in use, never leave the appliance unattended.
- Always make sure that the appliance is kept out of the reach of children.
- We advise you not to open the casing or undertake any repairs of the automatic grill & bake oven. By failing to observe this rule, you risk your safety and the warranty may become invalid. In case the grill & bake oven is found to be defective, get it repaired only by the shopkeeper's service personnel or an authorised technician.
- Do not use the appliance if you notice any damage to the appliance or to the power cord. In such a situation get the appliance repaired by a qualified technician.
- Make sure that no fluids enter into the casing of your grill & bake oven. Do not expose the appliance to humidity and do not use it outdoors. Moreover, do not keep any objects filled with fluids such as vases on the appliance. It may cause fire accidents or electrical shocks. If any fluid accidentally enters into the casing of the appliance, remove the plug from the power socket and get it repaired.
- When in operation, avoid placing the automatic grill & bake oven directly next to any easily inflammable material, like kitchen towels, potholders and so on. Never attempt to dry textiles or other objects on, above or inside the appliance. This can lead to fire hazards.
- Never touch the heating elements or the glass door when the grill & bake oven is still operating or before it has cooled down completely. During the operation do not touch anything inside the grill & bake oven. Wait till the appliance has cooled down, otherwise you may sustain serious burn injuries.
- When in use, the casing and the glass door may become extremely hot. Hence always use a potholder or kitchen gloves to open the door of the oven. Otherwise, you may sustain serious burn injuries.
- After use, first allow your grill & bake oven to cool down completely before storing it away.
- Never touch the appliance, power cord or plug with wet hands as this may cause a severe electrical shock.
- Always hold the plug to pull it out of the socket to remove the power cord and not the power cord itself.
- Do not crease or crimp the power cord.
- Place the power cord in such a manner as to prevent anyone from stepping on it or tripping over it.
- Do not use any extension cable with the power cord.
- If you do not plan to use your grill & bake oven for a considerable period, disconnect it from the power supply. There will be no electrical current, only when the appliance is unplugged.

## Explanations to safety precautions


The operating instructions include different categories of safety precautions as follows:

### **Danger**

Any reference to the word **DANGER** is a warning about possible hazard to human life.

### **Caution**

Any reference to the word **CAUTION** is a warning about possible damage to material or the environment.

 This symbol indicates special tips for the economical use of the grill & bake oven.

## Appropriate usage

Using the grill & bake oven, you can heat, cook and grill foodstuffs. It may only be used for this purpose. This also implies the observance of all instructions given in this manual, especially those concerning safety. Any other form of usage is considered as inappropriate and it may have hazardous consequences on material or on humans as well.

**Kompernass** is not liable for any damages resulting from the improper use by its owner.

## Items delivered

The package contains

- the automatic grill & bake oven model KH 1138
- a metal grating
- a baking tray
- a crumb tray
- a handle
- a warranty card and
- the operating manual.

## Installation

⇒ Place the appliance on a firm, flat and heat-resistant base. Make sure that the area surrounding the appliance is adequately ventilated.



### **Fire hazard**

There must be a clearance of at least 10 cm between the back of the appliance and the wall, at least 10 cm above the top and 5 cm each on the sides. Therefore, do not place the appliance, for example, in a shelf or a narrow space. Lack of sufficient ventilation for the grill & bake oven can cause a fire or damage the appliance.



### **Fire hazard**

Place the grill & bake oven only on a firm, flat and heat-resistant base. Failing to do so can cause fire hazards or damage the appliance. The appliance may leave permanent marks, if placed on a soft surface.



### **Danger of electrical shock**

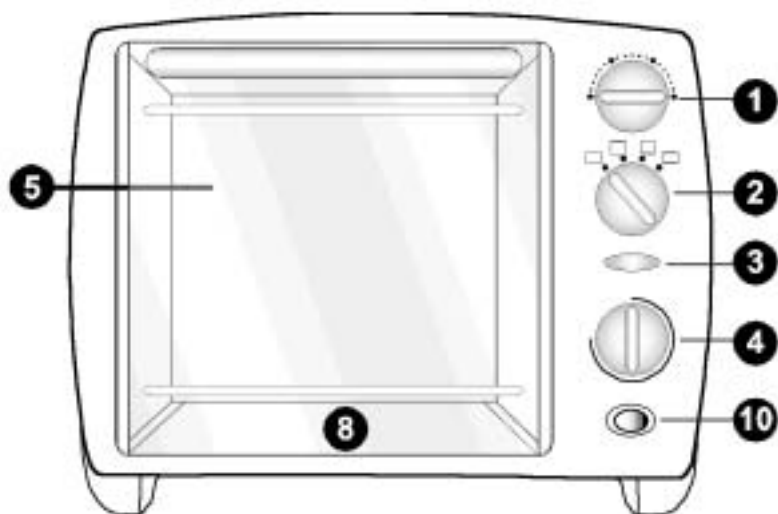
Do not place the appliance directly next to a water source, for example, near washbasins, washtubs or in humid cellars. Such locations can be dangerous due to electrical shocks.

## Description

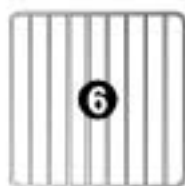
Using the grill & bake oven you can warm, bake and grill different foodstuffs. The provision for hot air convection ensures uniform and quick distribution of heat within the appliance.

### Control knobs

Appliance:



Accessories:



<p><b>1</b> Temperature control knob: Variable temperature setting range of 100°C to 250°C</p>	<p><b>6</b> Metal grating</p>
<p><b>2</b> Main switch for OFF, High heat, Medium heat and Low heat.</p>	<p><b>7</b> Baking tray</p>
<p><b>3</b> Pilot light (Power). is ON during the operation</p>	<p><b>8</b> Crumb tray</p>
<p><b>4</b> Timer switch for setting the desired baking / grilling time range of 0 – 60 min.</p>	<p><b>9</b> Grip for grating/baking tray</p>
<p><b>5</b> Glass door with handle</p>	<p><b>10</b> Tappet switch for hot air convection</p>

## Starting to use the appliance

⇒ Remove the automatic grill & bake electric oven and all the accessories from the packing.



### **Danger of contusion**

While opening or closing the door, do not keep your hand at the door hinges. Your hand may sustain injuries due to contusion.

- ⇒ Before operating the appliance for the first time, remove all traces of the packaging material from the appliance and all accessories. Wipe the accessories clean using lukewarm water and mild liquid soap solution and wipe them dry.
- ⇒ Wipe the appliance casing gently with a wet cloth and allow it to dry.
- ⇒ When the appliance is fully dry inside and outside, connect the power plug to an available wall socket (230V AC, ~ 50 Hz).
- ⇒ Now switch the appliance on without the accessories and without placing any grilling or baking items in it. Keep the appliance door fully open.
- ⇒ Set the temperature control knob **1** to 250°C. Set the main switch **2** to High or Low or Medium heat.
- ⇒ Set the timer switch **4** to 15 minutes.



- i** Because the new heating elements are slightly greased, you may notice an odd smell when the appliance is used for the first time. This is harmless and will vanish after a while.
- ⇒ Once the appliance has automatically switched off, set the main switch **2** to OFF position.
- ⇒ Remove the power cord from the socket and wait till the appliance has cooled down completely.
- ⇒ Finally, clean the inside area with a slightly wet cloth and wipe it dry.

## Switching off and storing away

### Switching off

- ⇒ Set the main switch **2** and the timer switch **4** to OFF position.

### Transportation

- ⇒ If you wish to transport the grill & bake oven to a different location, first allow it to cool down.
- ⇒ Remove the power cord from the socket.
- ⇒ Wind the power cord around the bracing hooks at the back of the appliance.

## Operation

### Grilling and baking

- ⇒ Slip in the crumb tray below the lower heating elements fully into the grill & bake oven.
- ⇒ Remove the metal grating **6** and the baking tray **7** from the oven. If necessary, spread a wax paper on them or apply butter or oil to the baking tray.
- ⇒ Place the items to be grilled or baked on the grating **6** or the baking tray **7** and slide it into one of the railings. Make sure that there is sufficient distance between the grilling and baking items as well as the inside walls and the heating elements of the appliance.
- ⇒ If you wish to use the grill & bake oven in baking mode, close the glass door.
- ⇒ If you wish to grill foodstuffs on the grating **6**, leave the glass door slightly opened. When you close the door slowly, it would stop at this position before completely closing.
- ⇒ Using the temperature control knob **1**, select the desired temperature. In the grilling mode, always select the maximum temperature level (250 °C).
- ⇒ Finally, using the main switch **2** select High heat (for au gratin), Low heat (for cakes) or Medium heat (for pizza). For grilling items, turn the main switch to High heat.
- ⇒ Using the timer switch **4** set the desired grilling or baking time.

Maximum grilling or baking time is 60 minutes.

- ⇒ If the cooking time for your grilling or baking items is less than 25 minutes, first set the timer switch to 60 minutes and then set it to the desired grilling or baking time.
- ⇒ If you need to preheat the oven, add this time to the actual cooking time.

The pilot light **3** indicates that your grill & bake oven is switched on. The timer switch now moves in the anti-clockwise direction to the zero position.

- ⇒ The appliance is automatically switched off when the set time runs out. If you wish to switch off the appliance earlier, turn the timer switch back to the OFF position. You will hear a bell tinkle and the pilot lamp is turned off.

**i** Even after the appliance has switched off, the timer switch may continue to run for a while.

- ⇒ Always use the enclosed handle **9** to pull the grating **6** or the baking tray **7** out. To remove the grating, use the small hook on the handle for hooking **9** into the grating. To remove the baking tray from the appliance, use the large hook on the handle to hold on to the edge of the baking tray **9**.
- ⇒ If you have finished grilling or baking foodstuffs, turn the main switch **2** to the OFF position and allow the appliance to cool down before you undertake to clean or use it again.

**i** Once your grill & bake oven has reached its set temperature, the heating elements or the fan switch off occasionally in order to maintain the set temperature.

### **Grilling and baking with hot air convection**

If you wish to use hot air convection for baking or grilling, normally you may avoid pre-heating the grill & bake oven. When using the hot air convection, foodstuffs tend to cook and brown uniformly and you can use two trays or gratings in the grill & bake oven at the same time.

Follow the instructions given in the recipes for preparations when using the hot air convection.


- ⇒ Press the tappet switch for the hot air convection into position 1.

The fan inside the grill & bake oven is now in operation.

The remaining steps are same as for grilling and baking without convection.

## Cooking tips and recipes

In this section you will find a few examples for preparing food items. These examples are our recommendations. The duration for the actual preparation may differ.

-  Follow the instructions given on the relevant food package for preparing various items.

### Muffins

Ingredients for 4 persons:

- 1 cup flour
- 1 teaspoon baking powder
- 1 egg
- 1 tablespoon melted butter
- 1 cup milk
- 3 tablespoons sugar
- Salt
- As a variation use nuts, mashed banana or chocolate flakes.

Method:

- ⇒ In a bowl, gradually mix flour, baking powder, egg, milk, salt and sugar one after another.
- ⇒ Melt the butter in a pot and stir it into the dough.
- ⇒ Depending on your choice mix nuts, chocolate flakes, mashed bananas or any other fruit as well.
- ⇒ Place the dough in typical muffin moulds and bake at 200°C High heat and hot air convection for about 15 minutes.

### Hawaiian toast

Ingredients for 4 slices of toast:

- 4 slices toast bread
- 1–2 tablespoons tartar sauce
- 120 g cooked ham
- 1/2 tin pineapple
- 4 slices cheese for au gratin
- Curry powder.

Method:

- Pre-toast the bread slices.
- Apply a thin layer of tartar sauce on the slices.
- Place cooked ham over the slices.
- Place a slice of pineapple on the toast.
- Season with curry powder.
- Finally place a slice of cheese on top of the pineapple.
- Place the Hawaiian toasts on the grating and slide it into middle railing and set the grill & bake oven to High heat and hot air convection and bake it for about 8 minutes.

### **Bake a deep frozen pizza**

- ⇒ Slide in the grilling grate into the middle railing of the grill & bake oven.
- ⇒ Remove the packing and place the deep frozen pizza on the grating.
- ⇒ Bake the pizza at Medium heat with the hot air convection switched on for about 20 minutes.

## **Cleaning**

Your new electrical grill & bake oven has self-cleaning inner walls. While the grill & bake oven is in operation, dirt and grime are automatically removed.



### **Danger of electrical shock**

Before undertaking to clean the grill & bake oven, remove the plug from the power socket to prevent any electrical shock.



### **Danger of electrical shock**

While cleaning, never dip the appliance into water. If connected this could cause a fatal electrical shock.



### **Caution**

Do not use any household detergents or sharp or pointed objects to remove dirt. This could damage the grill & bake oven and its specially coated inner wall surface.

- ⇒ However, if dirt has accumulated over a period, you can clean the grill & bake oven using a soft cloth slightly soaked in a mild liquid soap.

⇒ If necessary, remove the crumb tray at the bottom of the grill & bake oven to clean it.

Finally, slide the crumb tray back into its place below the lower heating elements in the grill & bake oven.



**Danger of electrical shock**

Next time before using the appliance after cleaning, make sure that it is completely dry. After cleaning, leave the appliance door open for some time.

## Troubleshooting

Symptom	Possible cause and solution
The grill & bake oven fails to heat up.	<p>The timer switch is on 0 minutes. Set the timer switch to a time range higher than 0 minutes.</p> <p>A household fuse on this line may be defective. Check the household fuse box and, if necessary, replace the defective fuse.</p> <p>The power socket may be defective. Try on another power socket.</p> <p>The grill &amp; bake oven may be defective. Get the grill &amp; bake oven checked by a qualified technician.</p>
The grill & bake oven cannot be switched off.	<p>An electronic component is defective. Remove the plug from the socket and get the grill &amp; bake oven checked by a qualified technician.</p>
The fan for the hot air convection fails to function	<p>The switch for the hot air convection may be on „0“ position. Set the tappet switch for the hot air convection to „1“ position.</p> <p>If the problem still persists, the grill &amp; bake oven is possibly defective. Get the grill &amp; bake oven checked by a qualified technician.</p>
The glass door is broken or it has developed cracks.	<p>Get the grill &amp; bake oven repaired by a qualified technician.</p>

If a malfunction still cannot be rectified, please contact the shopkeeper or the manufacturer's service centre.

## Disposal

Follow the instructions given by the local authorities for waste disposal or contact an approved disposal management company in case your automatic grill & bake oven KH 1138 needs to be disposed of. Do not dump the grill & bake oven into normal garbage.

Follow the most recent regulations in this regard. If in doubt, contact the waste disposal authorities.

## Technical specifications

Voltage:	230 V AC, ~ 50 Hz
Power rating:	1380 W
Capacity:	18 litres



The Automatic Grill & Bake Oven KH 1138 fully complies with the CE regulations (93/68/EEC).

## Manufactured by

Kompernass Handelsgesellschaft mbH  
Burgstrasse 21  
D-44867 Bochum

## Warranty

The terms and conditions for warranty are given in the enclosed warranty card.

## Statement of compliance

Kompernass Handelsgesellschaft mbH, Burgstrasse. 21, D-44867 Bochum, Germany, hereby declares that this product fully complies with all the applicable international safety standards, regulations and guidelines of the EU.

- EC low voltage regulations: 73/23/EWG
- EN 60335-1
- EN 60335-2-9
- Electromagnetic compatibility: 89/336 EWG
- EN 55014
- EN 55014-2
- EN 61000-3-2 +A1+A2

Appliance type / model: KH 1138

Bochum, 10.10.2003



Hans Kompernass, Managing Director

